



Best Brunch Recipes



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Mr. Food Best Brunch Recipes: 29 Easy Brunch Recipes to Celebrate Any Occasion

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Mr. Food Best Brunch Recipes: 29 Easy Brunch Recipes to Celebrate Any Occasion

Dear Friend,

Weekends were made for leisurely brunches, and they're the perfect way to entertain a crowd, whether "just because" or for any special occasion or holiday. That's why our Mr. Food Test Kitchen put on their thinking caps, or shall I say their chef's hats, and put together a load of tasty brunch menu ideas that'll inspire you to invite your friends and family over. Yes, we've packed this free **Mr. Food Best Brunch Recipes: 29 Easy Brunch Recipes to Celebrate Any Occasion eCookbook** with more than 25 of our best brunch recipes to make you feel like a homemade hero!

Whether you're having a brunch for a crowd or a more intimate get-together, our tasty brunch recipes will help you get ready to celebrate any occasion. We're talkin' recipes for Mother's Day, bridal showers, graduations...you name it. Plus, all year long, whether you're making a simple brunch for two on a lazy weekend morning or having the whole gang over for a Sunday brunch buffet, these are the easy recipes you'll want to keep close at hand.

Our delicious brunch recipes guarantee effortless entertaining, 'cause they use lots of shortcuts straight from the refrigerator or freezer. Pass around a platter of brunch appetizers like **Apricot Pecan Brie Tarts** or **Mini Quiche**. Show off with main-dish brunch recipes like **Strawberry Cheesecake French Toast** or **Sunrise Breakfast Pizza**. Round out the meal by including side dishes like **Corn and Broccoli Casserole** and **Make Ahead Refrigerator Salad**.

Of course, what would any brunch buffet be without delectable dessert recipes and refreshing drink recipes? Well, you'll be the talk of the brunch circuit when you serve your very own **Homemade Glazed Donuts**. They are to-die-for! And don't forget to offer up some **Mocha Cafe au Lait** to wash 'em down.

So rise and shine, and start planning your brunch entertaining! Download this **free eCookbook** now to get started. Imagine greeting your guests with your very own easy brunch recipes made with lots of market shortcuts! Sure, we want you to have more time to mix and mingle, and enjoy your homemade...**"OOH IT'S SO GOOD!!"**

A handwritten signature in blue ink that reads "Mr. Food".

P.S. Enjoy this eCookbook packed with more than 25 tasty brunch recipes for entertaining and celebrating all year long. Remember, the "Mr. Food Best Brunch Recipes" eCookbook is available FREE, with others also available for free download from www.MrFood.com. We have lots more eCookbooks available, so go on, tell your friends to visit MrFood.com, too, so they can get their very own copies FREE!

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Mr. Food Best Brunch Recipes: 29 Easy Brunch Recipes to Celebrate Any Occasion



A Message from the National Frozen & Refrigerated Foods Association

We realize everyone is looking for shortcuts to help us get in and out of the kitchen quickly, and frozen and refrigerated foods help us do just that. Not only are they convenient, they're also full of flavor and can play an important role in a healthy, balanced diet. And the time you save on preparation can be spent at the table with your family. They also present you with a wide variety of options to create meals your whole family will enjoy!

We hope you'll enjoy these recipes in our free *Mr. Food Best Brunch Recipes: 29 Easy Brunch Recipes to Celebrate Any Occasion* eCookbook featuring all the nutrition and value of frozen and refrigerated foods. Mr. Food's philosophy has always been "quick & easy," and frozen and refrigerated products are a key component to making easy meals at home. In this eCookbook, we've provided a terrific collection of recipes and tips that showcase the versatility you'll find in the "cool aisles" of your local market.

If you still crave more recipe ideas after you've tried all these great recipes and have checked out MrFood.com, go ahead and visit <http://www.EasyHomeMeals.com> and don't forget to "Like" us at Easy Home Meals on Facebook for many additional frozen and refrigerated foods recipes that will really impress! Your friends and family will never guess that such tasty results could be so simple to make!

Happy cooking!





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Appetizers

Apple Cinnamon Finger Sandwiches



Platter up our Apple Cinnamon Finger Sandwiches with two or three other kinds of finger sandwiches, and let the party begin! Don't you just love parties?!

Yields: 4 dozen

- 1 (8-ounce) package cream cheese, softened
 - 1/4 cup apple butter
 - 1 tablespoon mayonnaise
 - 1/4 teaspoon ground cinnamon
 - 12 slices cinnamon-raisin bread
1. In a medium bowl, combine cream cheese, apple butter, mayonnaise, and cinnamon; mix until smooth.
 2. Spread equal amounts of the mixture evenly over the bread slices.
 3. Cut into squares and serve immediately, or cover and chill until ready to serve.



Apricot Pecan Brie Tarts

Yields: 2 dozen

Cooking Time: 15 min

- 1 (8-ounce) Brie round, chilled
 - 1 (17.25-ounce) package frozen puff pastry sheets, thawed
 - 1/3 cup apricot preserves
 - 24 pecan halves, toasted
1. Preheat oven to 425 degrees F. Slice rind from cheese then cut cheese into 24 cubes; set aside.
 2. On a lightly floured surface, roll out each pastry sheet to a 10" x 15" rectangle; cut each sheet into 12 equal squares. Fit squares into miniature (1-3/4") muffin pans, extending corners slightly above cup rims.
 3. Bake 10 to 12 minutes at 425 degrees F, or until golden. Remove from oven and gently press the handle of a wooden spoon into center of each pastry, forming tart shells.
 4. Spoon 1/2 teaspoon preserves into each shell; top with a cheese cube and a pecan half. Bake 5 to 7 minutes, or until cheese melts; serve immediately



Shrimp Cheese Crisps



Great as a party seafood appetizer, these Shrimp Cheese Crisps are easy enough to also make and serve as a snack!

Yields: 15 crisps

Cooking Time: 10 min

- 1/3 cup refrigerated garlic herb cheese spread
 - 1 tablespoon thinly sliced scallions (green onions)
 - 1 (1.9-ounce) box frozen mini phyllo (fillo) shells (15 per box)
 - 1/4 cup finely shredded Cheddar cheese
 - 15 small frozen cooked shrimp, thawed
1. Preheat oven to 350 degrees F. Coat a baking sheet with cooking spray.
 2. In a small bowl, combine cheese spread and scallions. Spoon 1 teaspoon mixture into each phyllo shell and sprinkle evenly with Cheddar cheese. Place 1 shrimp, tail sticking out, in center of each filled shell.
 3. Place shells on baking sheet and bake at 350 degrees F for 10 to 12 minutes, or until filling is heated through and shells are golden. Serve immediately.



Mini Quiche



These quick-to-fix Mini Quiche bake up in a heartbeat in muffin tins. They're perfect as a grab 'n' go egg breakfast, brunch food or a tasty party appetizer.

Cooking Time: 20 min

- 1 refrigerated or frozen pie crust (thawed, if frozen)
 - 1 cup (8 ounces) milk
 - 2 large eggs
 - 1 cup mayonnaise
 - 1/4 cup all-purpose flour
 - 1 cup (8 ounces) shredded Swiss cheese
 - 1 cup (8 ounces) shredded Cheddar cheese
 - 1 small onion, peeled, cut into large chunks
 - 1/4 teaspoon salt
1. Preheat oven to 350 degrees F. Spray cups of 4 mini muffin tins with cooking spray.
 2. On a floured surface, roll pie crust slightly to thin out. Using a small juice glass or shot glass, cut pie crust into circles and place in prepared muffin tins.
 3. Place remaining ingredients in a blender and mix until well combined. Pour egg mixture into muffin tins until almost full then bake 20 to 25 minutes, or until lightly browned.

Note

Feel free to use refrigerated egg substitute in place of eggs.

Did You Know?

Grated cheese and shredded cheese are widely available, but if you want to do it yourself, chill the cheese. It'll make the job much easier! Chill hard cheeses in the freezer for 30 minutes and soft cheeses for 15 to 20 minutes, or until firm to the touch. If you want to crumble hard cheese, freeze it longer. (Cheese will keep in the freezer, tightly wrapped, for two to three months.)



Main Dishes

Strawberry Cheesecake French Toast



You'll feel like you woke up in a charming country inn when you taste this stuffed French toast. It's so smooth and creamy, it's like eating a warm dessert cheesecake!

Serves: 4

- 1 (3-ounce) package cream cheese, softened
 - 2 tablespoons confectioners' sugar
 - 2 tablespoons strawberry preserves
 - 8 slices country white bread
 - 2 eggs (see Note, page 10)
 - 1/2 cup half-and-half
 - 2 tablespoons granulated sugar
 - 4 tablespoons (1/2 stick) butter or margarine
1. In a small bowl, combine cream cheese and confectioners' sugar; mix well then stir in preserves. Spread equally over 4 bread slices. Top with remaining bread slices, forming sandwiches.
 2. In a shallow bowl, whisk eggs, half-and-half, and granulated sugar until well combined.
 3. In a large skillet, melt 2 tablespoons butter over medium heat. Dip each sandwich into egg mixture, completely coating both sides. Cook 2 sandwiches at a time for 1 to 2 minutes per side, or until golden. Melt remaining 2 tablespoons butter in skillet and cook remaining 2 sandwiches. Slice each in half diagonally, and serve.

Note

Make this look and taste extra-fancy by topping it with additional confectioners' sugar and maple syrup and/or your favorite frozen berries.



Tiramisu Pancakes



Don't tell anyone that the shortcut to this stack of bed and breakfast-worthy pancakes was right in your freezer! With a few creamy touches, breakfast or brunch tastes like a favorite Italian dessert. It's a recipe to do you proud!

Serves: 8

- 2 (12-pancake) packages frozen pancakes
 - 1 (8-ounce) package cream cheese, softened
 - 1 (8-ounce) package mascarpone cheese
 - 2/3 cup confectioners' sugar
 - 1 teaspoon instant coffee granules
 - 2 tablespoons water
 - 1 tablespoon unsweetened cocoa
1. Warm pancakes according to package directions.
 2. Meanwhile, in a large bowl, beat cream cheese, mascarpone cheese, and confectioners' sugar until well combined. In a small bowl, dissolve coffee granules in water then add to cheese mixture; mix well.
 3. Place a pancake on a plate then dollop with cheese mixture; repeat layers two more times, ending with a dollop of cheese mixture topping the stack. Repeat with remaining pancakes and cheese mixture. Sprinkle with cocoa, and serve immediately.



Shrimp Newburg Waffles



This five-ingredient luscious brunch recipe for Shrimp Newburg Waffles sounds fancy but, thanks to our market shortcuts, it's a cinch!

Serves: 4

Cooking Time: 10 min

- 2 (15-ounce) cans cream of shrimp soup
 - 1/4 cup dry sherry
 - 1 cup heavy cream
 - 1 pound frozen cooked medium shrimp, thawed
 - 4 frozen waffles
1. In a large saucepan, combine soup, sherry, and heavy cream; cook over medium heat until heated through, stirring occasionally (DO NOT BOIL). Add shrimp and stir until heated through.
 2. Meanwhile, heat waffles according to package directions.
 3. Top waffles with Newburg sauce, and serve.



Bacon and Cream Cheese Wedges



Our Bacon and Cream Cheese Wedges are your ticket to being ready for company with a fantastic appetizer when the doorbell rings!

Serves: 8

Cooking time: 30 min

- 1/4 cup (1 ounce) bacon bits (see Notes)
 - 1 unbaked 9-inch deep-dish pie shell (see Notes)
 - 3 eggs
 - 1 (8-ounce) package cream cheese, softened
 - 1/2 cup heavy cream
 - 1/4 teaspoon salt
 - 1/4 teaspoon white pepper
 - 1 medium-sized tomato, cut into 14 thin wedges
1. Preheat oven to 400 degrees F.
 2. Distribute bacon bits evenly over bottom of pie shell.
 3. In a medium bowl, beat the eggs then add the cream cheese and continue beating until mixture is smooth. Add remaining ingredients except tomato wedges and beat until combined.
 4. Pour mixture over bacon bits then arrange tomato wedges on top in a pinwheel pattern. Bake 20 minutes then reduce heat to 350 degrees F and bake 10 to 15 more minutes, or until set. Allow to cool 15 minutes before slicing into wedges.

Notes

- If you've got some leftover cooked bacon, this is a perfect way to use it up. Simply crumble it and you're set!
- For the pie crust, you can use either refrigerated or frozen...the choice is yours.



Sunrise Breakfast Pizza



Rise and shine! This breakfast pizza will help you do just that with its healthy egg whites, vegetables and turkey sausage. And with a packaged prepared pizza crust, frozen vegetables and sausage patties, you're on your way to a great day in no time.

Serves: 12

Cooking Time: 15 min

- 1 (11-ounce) package refrigerated pizza crust
 - 1 tablespoon butter or margarine
 - 2 cups refrigerated liquid egg whites
 - 1/2 teaspoon salt
 - 1/4 teaspoon black pepper
 - 1-1/2 cups frozen vegetables (broccoli, spinach and red bell peppers, or a combination of your favorites), thawed
 - 1 cup shredded Cheddar cheese
 - 2 frozen turkey sausage patties, thawed and cut into bite-sized pieces
1. Preheat oven to 400 degrees F. Coat a 10" x 15" baking sheet with cooking spray.
 2. Unroll dough onto coated baking sheet. Partially bake dough for 5 minutes then remove from oven and set aside.
 3. Meanwhile, in a large skillet, melt butter over medium heat. Add egg whites, salt, and pepper; scramble and cook until eggs are firm.
 4. Spoon scrambled eggs over prepared crust; top evenly with vegetables, cheese, and sausage pieces.
 5. Bake 8 to 10 minutes at 400 degrees F, or until crust is golden and cheese is melted. Slice and serve.

Did You Know?

Frozen foods have a longer storage time than fresh, offering maximum flexibility for our busy lives. Frozen broccoli, for example, stays fresh in the freezer for up to eight months, whereas fresh broccoli usually must be consumed within a week.



Brunch Burritos

When our test kitchen first made these Brunch Burritos, the raves of "Incredible!" and "Awesome!" were just the beginning. How would you describe them?

Serves: 10

Cooking Time: 40 min

- 10 eggs
 - 1/2 cup milk
 - 1/2 teaspoon salt
 - 1/4 teaspoon white pepper
 - 2 tablespoons butter or margarine, divided
 - 1 medium-sized onion, chopped (about 1 cup)
 - 1 medium-sized green or red bell pepper, chopped (about 1 cup)
 - 10 (7-inch) flour tortillas
 - 2 cups medium salsa
 - 1-1/2 cups (6 ounces) shredded Colby-Jack cheese
1. Preheat oven to 350 degrees F. Coat a 9" x 13" baking dish with cooking spray.
 2. In a large bowl, beat the eggs, milk, salt, and white pepper until well combined; set aside.
 3. In a large skillet, melt 1 tablespoon butter over medium heat. Add onions and bell peppers, and sauté 6 to 8 minutes, until softened. Reduce heat to medium-low; add remaining 1 tablespoon butter then the egg mixture. Cook eggs until scrambled but still moist.
 4. Evenly spoon eggs into center of each tortilla and top each with 1 tablespoon salsa. Roll up each tortilla and place in prepared baking dish.
 5. Spoon 2 to 3 tablespoons salsa on top of each tortilla roll. Sprinkle cheese evenly over top then cover with aluminum foil (with cooking spray coating the side going directly over the food).
 6. Bake 25 minutes at 350 degrees F, or until cheese is melted and bubbly, and burritos are warmed through.

Note

As a time-saver, why not use frozen chopped onions and peppers? They are always at your fingertips.



Hash for a Bash



This easy brunch recipe for corned beef hash bakes up in our ovens using the shortcut of frozen diced potatoes. Less work means more time to enjoy this rise-and-shine classic!

Serves: 6
Cooking Time: 25 min

- 1/2 cup (1 stick) butter or margarine
 - 2 medium-sized onions, diced (about 2 cups)
 - 2 pounds frozen hash brown potato cubes, thawed
 - 1 pound diced cooked corned beef (3 cups)
 - 8 eggs
1. Preheat oven to 350 degrees F. Coat a 9" x 13" baking dish with cooking spray.
 2. In a large skillet, heat butter over medium-high heat then sauté onions for 3 to 4 minutes, until soft. Add hash brown potatoes, and cook 10 to 12 minutes, stirring occasionally. Add corned beef, and cook 5 to 6 minutes, until heated through.
 3. Place mixture in prepared baking dish. With a serving size spoon, make 8 evenly spaced indentations about 1/2-inch deep in the mixture.
 4. Crack eggs one at a time and place each egg in an indentation. Cover dish with aluminum foil and bake 20 to 25 minutes, or until eggs are cooked to your liking.



Breakfast Frittata

Did you know that a frittata is a type of omelet? Frittatas have their ingredients mixed and cooked right into the eggs, and they're not folded like omelets. This frittata is packed with hash browns, veggies and cheese. Mmm!

Serves: 4

Cooking Time: 25 min

- 1/4 cup vegetable oil
 - 2 cups frozen Southern-style hash brown potatoes, thawed
 - 8 eggs
 - 2 cups (8 ounces) shredded Parmesan cheese
 - 1/2 teaspoon salt
 - 1/2 teaspoon black pepper
 - 1 (16-ounce) package frozen bell pepper and onion mix, thawed and drained (see Note)
1. In a large skillet, heat oil over high heat. Add potatoes, and cook 12 to 15 minutes, or until tender, stirring occasionally.
 2. Meanwhile, in a large bowl, whisk together the eggs, cheese, salt, and black pepper. Stir in bell pepper and onion mix then pour over potatoes.
 3. Reduce heat to medium, cover, and cook 8 to 10 minutes, or until eggs are completely set. Slice into wedges, and serve.

Note

You can use different frozen vegetables if you'd prefer, or even sauté some fresh vegetables to add to the egg mixture.

Did You Know?

Frozen foods are truly convenient because the cleaning, picking, dicing, chopping and squeezing has already been done. Whatever you choose, it's all prepared, ready to take from your freezer, heat, and serve.



Chicken and Feta Braid



When delicious and convenient ingredients are combined in one tasty dish, you've got a surefire hit on your hands. Greek-inspired Chicken and Feta Braid is sure to become a brunch, lunch or dinner favorite!!

Serves: 8

Cooking Time: 25 min

- 1 (9-ounce) package refrigerated cooked chicken chunks
 - 1 (9-ounce) package frozen chopped spinach, thawed, drained, and squeezed dry
 - 1 cup crumbled feta cheese
 - 1 (4-ounce) jar diced red bell pepper, drained
 - 1 tablespoon grated Parmesan cheese
 - 1 teaspoon onion powder
 - 1/4 teaspoon ground nutmeg
 - 1 (17.3-ounce) package frozen puff pastry, thawed
 - Cooking spray
1. Preheat oven to 400 degrees F.
 2. In a large bowl, combine chicken, spinach, feta cheese, red peppers, Parmesan cheese, onion powder, and nutmeg until thoroughly combined.
 3. Unfold each puff pastry onto a large baking sheet. Spoon half the chicken mixture lengthwise down center of each pastry sheet.
 4. Cut slits one inch apart lengthwise down each side of filling on both sheets of pastry. Braid dough over filling, overlapping to form "X" shapes. Spray tops with cooking spray.
 5. Bake 25 to 30 minutes at 400 degrees F, or until golden. Slice and serve.

Did You Know?

Frozen foods are really economical since you don't pay for stalks, pits, skins, rinds or damaged food. Edible ounce for edible ounce, frozen foods usually cost less than their fresh counterparts.



Tortellini Crab Salad

Tortellini Crab Salad sure sounds fancy, and it is, but there's no fancy work involved. Uh uh! It couldn't be easier to make this EXTRA-ordinary pasta and crab salad.

Serves: 4

Chilling Time: 2 hr

- 2 (9-ounce) packages frozen or refrigerated cheese tortellini
 - 1 (8-ounce) package imitation crabmeat, flaked (see Note)
 - 1/4 cup chopped roasted peppers
 - 3/4 cup Pepper-Parmesan dressing
 - 1/2 cup sour cream
 - 1/4 teaspoon salt
 - 2 tablespoons Parmesan cheese
1. Cook tortellini according to package directions; drain, rinse, and drain again; set aside to cool.
 2. In a large bowl, combine remaining ingredients; add tortellini and mix well. Cover and chill at least 2 hours before serving.

Note

If you prefer, you can drain and flake two 6-ounce cans of lump crabmeat and use that instead of imitation crabmeat.



Sides

Corn and Broccoli Casserole



Corn and Broccoli Casserole is a hearty side dish that starts with fresh tasting frozen veggies and ends with a hot, out of the oven homey result that'll pair with any main dish.

Serves: 6

Cooking Time: 40 min

- 1 (20-ounce) package frozen creamed corn, slightly thawed
 - 1 (16-ounce) package frozen chopped broccoli, thawed
 - 1 egg
 - 1/4 cup (1/2 stick) butter, melted, divided
 - 1/2 teaspoon onion powder
 - 1/2 teaspoon salt
 - 1/4 teaspoon black pepper
 - 1 cup coarsely crushed butter crackers
1. Preheat oven to 350 degrees F. Coat an 8 x 8-inch baking dish with cooking spray.
 2. In a large bowl, combine corn, broccoli, egg, 2 tablespoons melted butter, the onion powder, salt, and pepper; mix well and spoon into baking dish.
 3. In a small bowl, mix crackers and remaining melted butter; sprinkle on top.
 4. Bake for 40 to 45 minutes at 350 degrees F, or until firm in center.

Note

Can't find creamed corn in the freezer section? Regular frozen corn will work just fine!



Sun-Dried Tomato Bread

Surprisingly simple, our homemade Sun-Dried Tomato Bread will elevate your dinner to new heights and win you raves for originality!

Yields: 1 loaf

Cooking Time: 35 min

- 1 pound frozen bread dough, thawed
 - 1/2 cup sun-dried tomatoes in oil, drained (oil reserved) and chopped
 - 1 tablespoon chopped fresh basil
 - 1 tablespoon grated Parmesan cheese
1. On a lightly floured surface, roll out dough to a 9" x 15" rectangle. Cover entire surface evenly with tomatoes, basil, and Parmesan cheese. Roll up dough tightly jelly roll-style, starting at short end. Brush surface lightly with reserved oil from sun-dried tomatoes.
 2. Coat a 9" x 5" loaf pan with cooking spray. Place loaf seam-side down in prepared loaf pan. Cover with plastic wrap and allow to rise for 1 hour, or until doubled in size.
 3. Preheat oven to 375 degrees F. Remove plastic wrap and bake 30 to 35 minutes, or until golden.



Strawberry Bread

In a jam for an easy and great-tasting homemade bread? Our Southern-style Strawberry Bread comes to the rescue...and with frozen strawberries baked right in, it needs no toppings!

Yields: 2 (9-inch) loaves

Cooking Time: 1 hr 5 min

- 1 (20-ounce) package frozen strawberries, thawed and mashed
 - 2 cups sugar
 - 1 cup vegetable oil
 - 4 eggs
 - 3 cups self-rising flour, divided
 - 1 cup chopped pecans
1. Preheat oven to 350 degrees F. Coat two 9" x 5" loaf pans with cooking spray.
 2. In a large bowl, with an electric beater on low speed, beat strawberries, sugar, oil, and eggs until well mixed. Add 2-1/2 cups flour and continue beating until well combined.
 3. In a small bowl, toss pecans with remaining 1/2 cup flour then stir into strawberry mixture. Pour into prepared loaf pans.
 4. Bake 55 to 60 minutes at 350 degrees F, or until a wooden toothpick inserted in center comes out clean. Cool slightly then remove to wire racks to cool completely.

Note

Mixing the flour with the pecans helps to keep the pecans floating in the batter so they don't fall to the bottom of the bread when baking.

Did You Know?

Within hours of picking, fresh fruits and vegetables are processed and quick-frozen to prevent any loss of flavor, quality, texture or nutrition. Frozen at the peak of perfection, there is no better method of food preservation. Most frozen fruits and vegetables are always available year-round so you can enjoy them no matter the season.



Confetti Cottage Cheese



A colorful combination of fresh vegetables and cottage cheese sure makes a great brunch dish or lunch go-along, or even a refreshing low-fat snack.

Serves: 4

Preparation Time: 5 min

- 1 (16-ounce) container low-fat cottage cheese (see Note)
- 6 radishes, chopped
- 2 scallions (green onions), chopped
- 1/2 of a medium-sized cucumber, seeded and chopped
- 1 teaspoon chopped fresh dillweed
- 1/4 teaspoon black pepper
- 4 lettuce leaves

1. In a medium-sized bowl, combine all of the ingredients except the lettuce; mix well.
2. Place the lettuce leaves on individual serving plates; divide the cottage cheese mixture evenly over the lettuce. Serve immediately.

Note

We recommend using large curd cottage cheese in this recipe because it stays firmer when mixed with the fresh vegetables.



Make Ahead Refrigerator Salad

A lettuce salad that we can make ahead of time? Sure! Wanna know how we do that without the salad wilting? The trick is in the layers. The ingredients don't get mixed together till we toss the salad just before serving!

Serves: 10

- 2 cups mayonnaise
 - 1/2 cup sour cream
 - 1/2 teaspoon garlic powder
 - 1 medium-sized head iceberg lettuce, chopped
 - 2 large red bell peppers, finely chopped
 - 1 medium-sized onion, finely chopped
 - 1 (9-ounce) package frozen green peas, thawed
 - 3 celery stalks, finely chopped
 - 2 cups (8 ounces) shredded sharp Cheddar cheese
 - 1 (3-ounce) container real bacon bits
1. In a medium bowl, combine mayonnaise, sour cream, and garlic powder; mix well.
 2. In a large glass bowl, layer half the lettuce then half the red peppers, onion, green peas, celery, mayonnaise mixture, and cheese.
 3. Repeat layers then top with bacon bits. Cover and chill at least 2 hours before serving (see Note).

Note

Using a trifle dish or large glass bowl with straight sides allows us to see all the colorful layers of this salad.

Did You Know?

An ounce of hard cheese, like Cheddar, contains 8 grams of protein and it's naturally low in lactose.



Simple Shredded Potato Pancakes



Everyone loves potato pancakes but not the labor of the traditional recipes. With our Simple Shredded Potato Pancakes, your gang can enjoy these crispy and delicious treats and you'll be the only one who knows how easy they were to make.

Yields: 12-14 pancakes

- 1 (20-ounce) bag refrigerated shredded potatoes
 - 1 small onion, finely chopped
 - 1 large egg
 - 1 cup flour
 - 1 teaspoon salt
 - 1/2 teaspoon black pepper
 - 1 cup vegetable oil
1. In a large bowl, combine potatoes, onion, and egg; mix well. Add flour, salt, and pepper; mix until well combined.
 2. Measure about 1/4 cup potato mixture for each pancake and form into pancake shape.
 3. In a large skillet, heat oil over medium heat. Place pancakes in hot oil and cook 3 to 4 minutes per side, or until golden on both sides. Drain on a paper towel-lined platter; serve warm.

Note

Serve these piping hot with applesauce or sour cream!



Desserts

Cinnamon Breakfast Ring

You're gonna be tempted to eat this whole Cinnamon Breakfast Ring yourself, but don't. Instead, we recommend sharing it with your very best friends, because it's that special!

Serves: 6

Cooking Time: 25 min

- 1 large (17.3-ounce) can refrigerated buttermilk biscuits (8 biscuits)
 - 1 small (10.8-ounce) can refrigerated buttermilk biscuits (5 biscuits)
 - 1 tablespoon butter, melted
 - 1/2 cup granulated sugar
 - 2 teaspoons ground cinnamon
 - 1/2 cup raisins
 - 1/2 cup chopped walnuts
 - 1/2 cup confectioners' sugar
 - 4 teaspoons milk
1. Preheat oven to 350 degrees F. Coat a 10-inch Bundt pan with cooking spray.
 2. Separate the large can of biscuit dough into 8 biscuits and the small can into 5 biscuits. Cut each biscuit into 6 pieces and place pieces in a large bowl. Pour melted butter over biscuit pieces.
 3. In a small bowl, combine granulated sugar, cinnamon, raisins, and nuts. Sprinkle sugar mixture over biscuit pieces and toss until evenly coated. Place dough in prepared Bundt pan. Bake 25 minutes, or until center is firm.
 4. Let cool 10 to 15 minutes then invert Bundt pan over a plate to release cinnamon ring. Before serving, in a small bowl, combine confectioners' sugar and milk to make a glaze; drizzle over ring.

Note

The best way to eat this is to pull it apart. Not only is it tasty, but it's fun to eat!



Homemade Glazed Doughnuts



Wanna really show off? Make your own doughnuts using our easy recipe for Homemade Glazed Doughnuts! Once you taste these doughnuts fresh out of the pan, store-bought will be a thing of the past!

Serves: 10

Cooking Time: 15 min

- 1 cup confectioners' sugar
 - 2 tablespoons water
 - Vegetable oil for cooking
 - 1 (7.5-ounce) package refrigerated biscuits (10 biscuits)
1. In a small bowl, combine the confectioners' sugar and water; mix well to make glaze, and set aside.
 2. In a soup pot, heat 1 inch of oil over high heat until hot but not smoking.
 3. Separate the biscuits and lay flat on a cutting board. Using an apple corer or a sharp knife, cut out a small circle in the center of each biscuit, forming doughnut shapes.
 4. Cook in batches in the hot oil for about 1 minute per side, or until golden. Drain on a paper towel-lined baking sheet.
 5. While still hot, dip doughnuts in glaze, turning to coat completely. Place on a wire rack that has been placed over a baking sheet to allow excess glaze to drip off. Serve warm.

Note

For chocolate-glazed doughnuts, add 1 tablespoon unsweetened cocoa to the glaze. Don't forget to cook the donut "holes," too!



Black Forest Ice Cream Cake



Let's see...chocolate cake, ice cream, hot fudge, whipped topping, and cherries all in one delectable dessert. Yup, we've hit the jackpot with Black Forest Ice Cream Cake!

Serves: 12

Freezing Time: 3 hr

- 1 (19.6-ounce) frozen chocolate layer cake, cut into 14 even slices (Do not thaw)
 - 1 quart black cherry ice cream, slightly softened
 - 1 (16-ounce) jar hot fudge sauce, divided, reserving 2 tablespoons for drizzling
 - 1 (8-ounce) container frozen whipped topping, thawed
 - 12 maraschino or fresh cherries
1. In an 8" x 8" baking dish, place half the cake slices, arranging to fit tightly. Spread ice cream evenly over cake. Spoon half the hot fudge sauce over ice cream and top with remaining cake slices. Spoon remaining hot fudge sauce over cake then top with whipped topping.
 2. Cover with plastic wrap and freeze 3 to 4 hours, or overnight.
 3. Remove from freezer 5 to 10 minutes before serving. Warm reserved hot fudge sauce, drizzle over cake, and garnish with cherries.

Note

Frozen chocolate cakes may vary in size, depending upon brand, but they'll all work just fine for this delicious treat.



Chocolate Chip Rugelach

Melt-in-your-mouth homemade Chocolate Chip Rugelach get their extra richness from our secret ingredient - vanilla ice cream. These homemade rugelach pastries are to-die-for!

Yields: 5 dozen

Cooking Time: 35 min

- 1 pound (4 sticks) butter, softened but not melted
 - 4 cups all-purpose flour
 - 1 pint vanilla ice cream, softened
 - 1-1/2 cups sugar
 - 3/4 cup finely chopped walnuts
 - 2-1/2 cups mini chocolate chips
1. In a large bowl, cut butter into flour. Add softened ice cream and work it into mixture with your hands. (Add more flour if necessary to make the dough easier to handle.) Cover and refrigerate dough overnight (it will become hard).
 2. The following day, preheat oven to 350 degrees F. Coat a baking sheet with cooking spray.
 3. In a medium bowl, combine sugar and nuts. Sprinkle about 1/2 cup sugar-nut mixture onto a clean smooth surface. Lightly flour a rolling pin; separate dough into 5 equal pieces. Place one piece of dough on the sugar-nut mixture and roll it out (to about 1/8" to 1/4" thickness) to form a circle. Sprinkle about 1/2 cup chocolate chips over the rolled dough.
 4. Cut dough into 12 to 14 small wedges and roll up each piece from the outside to the center. Place rolls seam-side down on prepared baking sheet.
 5. Repeat the process, placing more sugar-nut mixture on your smooth surface each time before rolling out the dough into circles, covering each dough circle with chocolate chips. Bake about 30 minutes, or until bottoms turn golden.



Open Face Strawberry Cheese Danish



Ever made Danish pastries from scratch? It's a pretty long process, so we created this easy open-faced version using buttermilk biscuits, cream cheese, and jam. Now we can enjoy Danish straight from the oven, without spending hours in the kitchen.

Yields: 16

Cooking Time: 20 min

- 1 (17.3-ounce) package refrigerated buttermilk biscuits (8 biscuits)
 - 4 ounces cream cheese, softened
 - 1 egg
 - 2 tablespoons sugar
 - 1/4 cup strawberry preserves
1. Preheat oven to 375 degrees F. Coat 16 muffin cups with cooking spray.
 2. Separate each biscuit into two halves by gently pulling apart. Place each biscuit half in a muffin cup and press against the bottom and sides to form a crust.
 3. In a medium bowl, beat cream cheese, egg, and sugar until smooth. Spoon into crusts and top evenly with preserves.
 4. Bake for 10 to 12 minutes at 375 degrees F, or until edges are golden. Allow to cool slightly then serve warm.

Note

For a nutty cheese Danish, replace the strawberry preserves with 1/4 cup chopped walnuts or pecans.



Million Dollar Pound Cake



This incredible pound cake is one in a million – that’s why we call it our Million Dollar Pound Cake! Made from just a few basic ingredients you probably always have on hand, this pound cake recipe surely takes the cake!

Yields: 16

Cooking Time: 20 min

- 1 pound butter, softened
- 3 cups sugar
- 6 eggs
- 4 cups all-purpose flour
- 3/4 cup milk
- 1 teaspoon almond extract
- 1 teaspoon vanilla extract

Orange Glaze - Makes about 1/2 cup

- 1-1/2 cups confectioners' sugar
- 2 tablespoons orange juice

1. Preheat oven to 300 degrees F. Grease and flour a 10-inch tube or Bundt cake.
2. In a large bowl, cream the butter; gradually add sugar, beating with an electric mixer on medium speed until light and fluffy.
3. Add eggs one at a time, beating after each addition. Gradually add flour alternately with milk, beginning and ending with flour and mixing well after each addition. Mix in almond and vanilla extracts.
4. Pour batter into pan and bake 1 hour and 40 minutes, or until a wooden toothpick inserted in center comes out clean. Cool in pan 10 to 15 minutes then remove to a wire rack.

For Orange Glaze:

- In a small bowl, combine confectioners' sugar and orange juice with a wire whisk until smooth. Drizzle over cooled Million Dollar Pound Cake, or almost any cool or room temperature cake or cookies.



Beverages

Banana Blueberry Smoothie



Enjoy our refreshing Banana-Blueberry Smoothie as a rise 'n' shine breakfast or brunch beverage, or a creamy pick-me-up sipper!

Serves: 4

- 2 large ripe bananas, sliced
 - 1 cup frozen blueberries
 - 1 cup low-fat vanilla yogurt
 - 3 cups ice cubes
1. In a blender, combine bananas, blueberries, and yogurt until smooth.
 2. Add ice cubes and blend until crushed and well combined. Pour into glasses and serve immediately.

Did You Know?

Yogurt contains many live yogurt cultures, such as *L. acidophilus*, *B. bifidus*, *S. thermophilus*, and *L. bulgaricus*, which aid in digestion and help boost our immune system.



Mocha Cafe au Lait



Homemade Mocha Cafe au Lait is such a treat! You can enjoy this easy-to-make fancy coffee drink without the hefty coffee bar price tag.

Serves: 6

Cooking Time: 5 min

- 4 cups (1 quart) milk
- 2 cups (1 pint) heavy cream
- 1/2 cup chocolate syrup
- 3 tablespoons instant coffee granules

1. In a large saucepan, combine all ingredients; mix well.
2. Cook over medium heat for 8 to 10 minutes, or until mixture is steaming and bubbly, stirring constantly. Serve immediately.

Note

For a nice change of pace, soy, coconut or almond milk can be substituted for the regular milk.



Dreamy Orange Cream



Mmmm...this Dreamy Orange Cream is like a creamsicle in a glass!
Add some orange slices as garnish for a fun, festive look.

Serves: 4

Cooking Time: 5 min

- 1 (12-ounce) can frozen orange juice concentrate
 - 2 cups (1 pint) heavy cream
 - 1/4 cup packed light brown sugar
 - 1/4 teaspoon ground cinnamon
 - 2 (12-ounce) cans ginger ale, chilled
1. In a punch bowl or large pitcher, combine all ingredients except ginger ale; stir until orange juice concentrate has dissolved.
 2. Add ginger ale; mix well and serve. If not serving immediately, add the ginger ale just before serving.



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